



GARDEN LOUNGE

GARDEN LOUNGE SET LUNCH 午市套餐

Monday - Friday available from 12 n.n. to 2:30 p.m.

供應時間由星期一至星期五下午 12:00 - 下午 2:30

2-COURSE MENU AT \$418 PER PERSON

SELECT ANY TWO

(APPETISER/ MIDDLE / MAIN COURSE/ DESSERT)

自選兩道菜菜單，每位 \$418

(頭盤/第二道菜/主菜/甜品)

3-COURSE MENU AT \$488 PER PERSON

SELECT ANY THREE

(APPETISER/ MIDDLE / MAIN COURSE / DESSERT)

自選三道菜菜單，每位 \$488

(頭盤/第二道菜/主菜/甜品)

APPETIZER 頭盤

CRAB CAKE (C)

Jumbo Lump Crab, Lobster Sauce, Crab Roe, Coriander

蟹餅 (C)

珍寶蟹肉、龍蝦汁、蟹苗籽、芫荽

CRISPY DUCK SALAD

Crispy Duck Leg, Pomelo Spring Sprouts, Pomegranate, Lotus Chips

脆皮鴨腿沙律

脆皮鴨腿、柚子、豆芽、石榴、蓮藕脆片

BURRATA (V)(G)

Heirloom Tomato, Zucchini Puree, Asparagus, Confit Lemon

布拉塔芝士 (V)(G)

原種蕃茄、意大利青瓜蓉、蘆筍、檸檬汁

MIDDLE 第二道菜

LOBSTER BISQUE (C)

Lobster Ragout, Tomato in Rich Lobster Soup

龍蝦濃湯 (C)

龍蝦、蕃茄龍蝦濃湯

(Supplement 另加\$60)

TOM KHA KAI (D)

Coconut Chicken Broth, Galangal, Thai Eggplant, Straw Mushroom, Lemongrass

椰子雞湯 (D)

椰子雞湯、南薑、泰國茄子、草菇、香茅

MUSHROOM CAPPUCINO (V)

Wild Mushroom Soup, Sour Cream & Chive

黑松露野菌湯 (V)

野蘑菇、酸忌廉、蔥

MAIN COURSE 主菜

SEAFOOD LAKSA (C)(SS)

Prawn, Clams, Fish Ball, Fish Cake, Bean Curd, Dried Shallot, Egg noodles

海鮮喇沙 (C)(SS)

大蝦、蜆、魚蛋、魚餅、豆腐、乾蔥、鮮蛋麵

TRUFFLE & PRAWN

MACCHERONCINI (C)(SS)

Wild Mushroom Ragout, Grilled Shrimp & Black Truffle

黑松露大蝦芝士通心粉 (C)(SS)

野生蘑菇、烤蝦及黑松露

GREEN CURRY CHICKEN (G)

Chicken Breast, Baby Eggplant, Thai Peas, Coconut and Galangal Rice

青咖喱雞 (G)

雞胸肉、茄子、泰國豌豆、椰子及南薑飯

GRILLED SMOKED EEL KABAYAKI (D)

Assorted Japanese Pickles, Rice and Seaweed

蒲燒鰻魚 (D)

日本酸青瓜、飯、紫菜

NASI GORENG (C)(SS)

Indonesian Fried Rice, Prawns, Chicken & Beef Satay, Egg, Achar and Prawn Cracker

印尼炒飯 (C)(SS)

印尼炒飯、大蝦、雞及沙嗲牛肉串、太陽蛋、醃菜、炸蝦片

(Supplement 另加\$80)

DESSERT 甜品

MANDARIN & CHOCOLATE PLAISIR (N)

Earl Grey Chocolate Cream, Mandarin Jelly and Sorbet

柑橘朱古力樂園 (N)

伯爵茶朱古力忌廉、柑橘啫喱及柑橘雪葩

PASSION FRUIT CHEESECAKE

Baked Cream Cheese, Passion Fruit Sorbet

熱情果芝士蛋糕

焗忌廉芝士、熱情果雪葩

COFFEE OR TEA

包括咖啡或茶

[V] Vegetarian [G] Gluten Free

[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements.

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所有價目以港幣計算及另加一服務費。

ALL DAY DINING

全日餐飲

Daily from 12 p.m. to 10 p.m.

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APPETISER 頭盤

CAESAR SALAD (G)

Lettuce Heart, White Anchovies, Smoked Bacon, Parmesan Shaving, Capers

凱撒沙律 (G)

生菜心、白鳳尾魚、煙燻煙肉、巴馬臣芝士片、水瓜柳

\$210

With Choice of Grilled Chicken Breast or Prawns (SS)

(Supplement \$90)

可選擇烤雞胸肉或大蝦 (SS)

(另加 \$90)

NICOISE (G)(D)

Grilled Tuna Loin, French Beans, Olive, Baby Potatoes, Confit Lemon Dressing

尼哥斯沙律 (G)(D)

烤吞拿魚、法邊豆、橄欖、薯仔、醃漬檸檬汁

\$260

BURRATA (V)(G)

Heirloom Tomatos, Zucchini Puree, Asparagus, Lemon Dressing

布拉塔 (V)(G)

原種蕃茄、意大利青瓜蓉、蘆筍、檸檬汁

\$290

CRISPY DUCK SALAD (D)

Crispy Duck Leg, Pomelo, Spring Sprouts, Pomegranate, Lotus Chips

脆皮鴨腿沙律 (D)

脆皮鴨腿、柚子、荳芽、石榴、蓮藕脆片

\$260

CRAB CAKE (C)(SS)

Jumbo Lump Crab, Lobster Sauce

蟹餅 (C)(SS)

珍寶蟹肉、龍蝦汁

\$280

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SOUP 湯

DOUBLE BOILED SILKY CHICKEN (D)

Conch, Bamboo Pith and Morel Mushrooms

燉烏雞湯 (D)

海螺、竹筴和羊肚菌

\$220

MUSHROOM CAPPUCINO (V)

Wild Mushrooms, Sour Cream, Chives

黑松露野菌湯 (V)

野蘑菇、酸忌廉、蔥

\$190

LOBSTER BISQUE (C)

Lobster Ragout, Tomato in Rich Lobster Soup

龍蝦濃湯 (C)

龍蝦、番茄龍蝦湯

\$240

TOM KHA KAI (D)

Thai Coconut Chicken Soup, Coconut Chicken Broth, Galangal,

Thai Eggplant, Straw Mushrooms, Lemongrass

椰子雞湯 (D)

椰子雞湯、南薑、泰國茄子、草菇、香茅

\$190

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BURGER & SANDWICH 漢堡和三文治

(Accompanied with Side Salad or French Fries) (配沙律或炸薯條)

THE CLUB SANDWICH (M)

Roasted Chicken Breast, Smoked Bacon, Egg, Tomato, Cheddar Cheese

美利三文治 (M)

烤雞胸肉、煙燻煙肉、雞蛋、番茄、車打芝士

\$300

THE MURRAY BURGER (M)

Wagyu Beef, Cheddar Cheese, Onion & Truffle Mushroom Relish, Smoked Bacon on Brioche Bun

美利漢堡 (M)

和牛牛肉、車打芝士、洋蔥、松露蘑菇、煙燻煙肉、布里歐麵包

\$340

LOBSTER ROLL (C)

Boston Lobster, Crab Roe, Shallot and Lemongrass Chili Sauce, Togarashi

龍蝦卷 (C)

波士頓龍蝦、蟹籽、乾蔥、香茅辣椒醬、七味粉

\$260

CROQUE MONSIEUR

Gruyère, Ham, Truffle Mornay, Parmesan Cheese

法式三文治

格呂耶爾芝士、火腿、黑松露蛋黃醬、巴馬臣芝士

\$200

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PASTA 意大利麵

BLACK INK SEAFOOD LINGUINE (C)

Squid, Salmon Roe, Caviar, Lobster Jus, Dill

墨汁海鮮麵 (C)

魷魚、三文魚籽、魚子醬、龍蝦汁、蒔蘿

\$360

TRUFFLE & PRAWN MACCHERONCINI (C)(SS)

Wild Mushroom Ragout, Grilled Shrimps & Black Truffle

黑松露大蝦芝士通心粉 (C)(SS)

野生蘑菇燉菜、烤蝦及黑松露

\$290

CALAMARATA IMPOSSIBLE MEATBALL (V)

Italian Style Impossible Meatball Pasta in Rich Tomato Sauce, Parmesan Cheese

肉丸寬管戒指意粉 (V)

濃香番茄醬、意式素肉丸意大利麵、巴馬臣芝士

\$280

BEEF CHEEK FETTUCCHINE

Braised Beef Cheek Bourguignon, Cheese Fondue

牛面頰闊條麵

紅酒燉牛面頰、芝士忌廉汁

\$310

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ASIAN SIGNATURE 亞洲特色

THAI GREEN CURRY (G)

Baby Eggplant, Thai Pea, Coconut, Galangal with Steamed Rice

泰式青咖喱(G)

迷你茄子、泰國豌豆、椰子、南薑飯

\$200

With Roasted Salmon 烤三文魚 (Supplement 另加\$140)

With Angus Beef Sirloin 安格斯西冷 (Supplement 另加\$180)

SINGAPOREAN LAKSA (C)(SS)

King Prawn, Clams, Fish Ball, Fish Cake, Bean Curd, Half Boiled Egg, Dried Shallot

新加坡喇沙 (C)(SS)

大蝦、蜆、魚蛋、魚餅、豆腐、半熟蛋、紅蔥酥

\$340

NASI GORENG (SS)(C)

Indonesian Fried Rice, Prawns, Chicken & Beef Satay, Egg, Achar and Prawn Cracker

印尼炒飯 (D)

印尼炒飯、大蝦、雞及沙嗲牛肉串、太陽蛋、醃菜、炸蝦片

\$340

GRILLED SMOKED EEL KABAYAKI (D)

Assorted Japanese Pickles, Rice and Seaweed

蒲燒鰻魚 (D)

日本酸青瓜、飯、紫菜

\$360

HAINANESE CHICKEN (G)

Served with Rich Chicken Soup, Yellow Rice, Ginger, Soy Sauce

With Choice of Chicken Breast or Chicken Legs

海南雞 (G)

配香濃雞湯、油飯、薑蓉、醬油

\$340

With Choice of Chicken Breast or Chicken Legs

可選擇淨雞胸或雞腿

(Supplement 另加\$68)

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LOCAL CUISINE 本地美食

WOK-FRIED BEEF FLAT NOODLE (G)(M)(D)

Beef Tenderloin, Beans Sprouts, Onion, Soy sauce and Sesame

乾炒牛河 (G)(M)(D)

牛柳、芽菜、洋蔥、醬油、芝麻

\$290

WOK-FRIED "CHONGQING" SPICY CHICKEN(D)

Ginger, Garlic, Chilli, Spring Onions

重慶辣子雞 (D)

薑、蒜、辣椒、蔥

\$280

WOK-FRIED "SICHUAN" ANGUS BEEF WITH STEAMED RICE

Ginger, Garlic, Chilli, Spring Onions

辣炒四川安格斯牛肉配白飯

薑、蒜、辣椒、蔥

\$320

SEAFOOD VEGETABLES FRIED RICE (C)(SS)

Seasonal Baby Vegetables, Egg, Peas, Spring Onions

海鮮雜蔬炒飯 (C)(SS)

時令蔬菜、雞蛋、豌豆、蔥

\$260

(Vegetarian Option is Available)

(另有素食選項)

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LOCAL CUISINE 本地美食

STEAMED CHILEAN SEABASS (SS)(D)

Ginger, Spring Onion, Vegetable, Soy Sauce with Steamed Rice

清蒸鱈魚 (SS)(D)

薑、洋蔥、蔬菜、醬油配白飯

\$320

MAPO TOFU WITH STEAMED RICE (D)

Spicy Sichuanese Beans Curd, Minced Pork

麻婆豆腐配白飯 (D)

辣炒四川豆腐、免治豬肉

\$280

WOK-FRIED SEASONAL GREENS (D)(G)(V)

Garlic, Chicken Broth

炒時蔬 (D)(G)(V)

蒜蓉、雞湯

\$120

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DESSERT 甜品

EXOTIC MILLE FILLE

Mango compote, Rum, Custard, Mango Sorbet

法式千層酥

芒果蜜餞、朗姆酒、吉士、芒果雪葩

\$ 150

PAVLOVA (G)

Forest Berries Vanilla Chantilly, Raspberry sorbet

蛋白餅 (G)

雜莓雲呢拿忌廉、紅桑子雪葩

\$ 150

MANDARIN & CHOCOLATE PLAISIR (N)

Earl Grey Chocolate Cream, Mandarin Jelly and Sorbet

柑橘朱古力樂園 (N)

伯爵茶朱古力雪糕、柑橘啫喱及柑橘雪葩

\$ 140

APPLE TART

Cinnamon, Vanilla Ice Cream, Caramel Sauce

蘋果餡餅

肉桂、雲呢拿雪糕、焦糖醬

\$ 150

PASSION FRUIT CHEESECAKE

Baked Cream Cheese, Passion Fruit Sorbet

熱情果芝士蛋糕

焗忌廉芝士、熱情果雪葩

\$ 150

FRUIT PLATTER (D)(G)

Seasonal Fruits, Berries

水果拼盤 (D)(G)

時令水果、雜莓

\$ 140

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.
Cake cutting \$60 per person for own cake.

開瓶費：每枝酒 \$500，每枝烈酒 \$1,000

切餅費：自攜蛋糕每人 \$60

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